

Amendments to the Specification

Page 1, in the Title:

VEGETABLE COOKING CUTTING UTENSIL

Page 1, paragraph beginning on line 3:

The present invention relates to a vegetable ~~cooking~~
cutting utensil and in particular to a vegetable cooking utensil
which is provided with a flat blade and a comb blade, constructed
so as to shred vegetables and the like.

Page 1, paragraph beginning on line 8:

The present applicant has already filed a patent
application regarding this conventional type of vegetable ~~cooking~~
cutting utensil ~~(refer to Patent Document 1)~~ now U.S. Patent
4,733,588, and this vegetable ~~cooking~~ cutting utensil is
explained according to Figs. 6 to 11. In Fig. 6, the reference
numeral 1 denotes a vegetable ~~cooking~~ cutting utensil, and this
vegetable ~~cooking~~ cutting utensil 1 consists of a vegetable
~~cooking~~ cutting utensil main body 2 which is made of a hard
synthetic resin formed into a roughly rectangle in a plan view, a
metal flat blade 3 which is removably attached to the vegetable
~~cooking~~ cutting utensil main body 2, and a metal comb blade 4
which is removably attached parallel to the flat blade 3. The
vegetable ~~cooking~~ cutting utensil main body 2 consists of left

and right frame parts 5, 5 provided to be spaced apart at a predetermined space, a reception plate 6 fixed on a front half portion (a left half portion in the drawing) between the left and right frame parts 5, 5, a regulating reception plate 7 rotatably arranged on a rear half portion (a right half portion in the drawing) between the left and right frame parts 5, 5, and a graspable holding body 8 which is arranged across the left and right frame parts 5, 5 so as to couple them on a rear half portion of the left and right frame parts 5, 5.

Page 2, paragraph beginning on line 5:

Further, the vegetable ~~cooking~~ cutting utensil main body 2 has grooves 9, 9 which are oppositely disposed in a diagonal direction and which are drilled in a horizontal direction on approximately central portions in the longitudinal direction of the left and right frame parts 5, 5, so that the flat blade 3 shown in Fig. 7 is inserted from one of the grooves 9, 9 so that both end portions 3a, 3a of the flat blade 3 are positioned on the grooves 9, 9, and a middle part of the flat blade 3 is supported in a removable way on a step portion 6a which is formed on a rear end of the reception plate 6.

Page 2, paragraph beginning on line 15:

The vegetable ~~cooking~~ cutting utensil main body 2 is

constructed so that the flat blade 3 can be fixed on the grooves 9, 9 by providing screw tubes 10, 10 on positions which are on undersides of the left and right frame parts 5, 5 and on positions of the grooves 9, 9 as shown in Fig. 8, screwing respective screws 11, 11 from the undersides of the screw tubes 10, 10, and pressing the flat blade 3 against upper wall surfaces of the grooves 9, 9 while pressing both respective end portions of the flat blade 3 by distal end portions of the screws 11, 11.

Page 3, paragraph beginning on line 12:

Moreover, the vegetable ~~cooking~~ cutting utensil main body 2 is constructed so that shredding thickness of a vegetable can be changed by providing a stay 15, which is disposed across the left and right frame parts 5, 5, on an underside of the regulating reception plate 7 as shown in Fig. 8, by screwing a regulation screw 16 from an underside of a central portion of the stay 15 so that a distal end of the regulation screw 16 removably holds the bottom surface of the regulating reception plate 7, and by varying screwing amount of the regulation screw 16 so that respective protruding lengths of the comb blade 4 and the flat blade 3 protruding upwardly from a sliding movement guiding surface that is the upper surface of the regulating reception plate 7 are regulated.

Page 4, paragraph beginning on line 18:

When a vegetable or the like is ~~cooked~~ cut while being slidingly rubbed with the upper surfaces of the reception plate 6 and the regulating reception plate 7, the comb blade 4 scores, and long, thin shredded pieces sliced by the flat blade 3 fall from a gap between the edges of the comb blade 4 and the flat blade 3. It is also possible to remove the comb blade 4 and use only the flat blade 3. In this case, belt-like thin pieces can be obtained.

Page 4, paragraph beginning on line 26:

~~Patent Document 1: Japanese Patent Application Laid Open~~
~~No. 2001-62778 (pp. 1 to 5, Figs. 1 to 7)~~

Page 5, paragraph beginning on line 1:

The above-described conventional vegetable ~~cooking~~ cutting utensil is constructed in such a manner that the pivot grooves which are opened to the inner side and the rear sides of left and right frame parts are formed on the rear ends of the left and right frame parts of the vegetable ~~cooking~~ cutting utensil main body, that the pivot pins of a regulating reception plate are inserted into the pivot grooves, and that the protruding portions provided on the holding body are inserted so that the regulating

reception plate can rotate freely, taking the pivot pins as supporting points of the rotation.

Page 5, paragraph beginning on line 11:

However, when a vegetable is cut/cooked employing the vegetable ~~cooking~~ cutting utensil, it is easy for fine vegetable scraps to go into the pivot grooves and cause clogging, and at that time it is necessary to remove the vegetable scraps in the pivot grooves.

Page 5, paragraph beginning on line 22:

Accordingly, a technical problem to be solved occurs in order that vegetable scraps and the like which have gone into holes and the like to cause clogging are removed easily in a vegetable ~~cooking~~ cutting utensil which is constructed in such a manner that a flat blade and a comb blade are provided to shred a vegetable and the like, and it is an object of the present invention to solve this problem.

Page 6, paragraph beginning on line 3:

The present invention is proposed in order to attain the object, and a first aspect of the invention is a vegetable ~~cooking~~ cutting utensil constructed in such a way that grooves which are oppositely disposed in a diagonal direction and which

are drilled in a horizontal direction on approximately central portions of left and right frame parts in the longitudinal direction of a ~~cooking~~ cutting utensil main body are provided, that a flat blade is inserted into the grooves to be disposed across the left and right frame parts, that a reception plate is fixedly mounted integral with the left and right frame parts in a front side with respect to the flat blade, and that a ~~cooking~~ regulating reception plate which is rotatably attached to the left and right frame parts in a rear side with respect to the flat blade is disposed, wherein the ~~cooking~~ regulating reception plate is detachably formed by allowing respective pivot pins to protrude toward an inner side on inside portions near rear ends of the left and right frame parts while forming respective engaging holes on both side portions near rear ends of the ~~cooking~~ regulating reception plate as well as providing respective opening portions on the engaging holes, so that the pivot pins are fitted into the engaging holes to rotatably support the ~~cooking~~ regulating reception plate and that the pivot pins are engagable via the opening portions of the engaging holes.

Page 7, paragraph beginning on line 7:

A second aspect of the invention is the vegetable ~~cooking~~ cutting utensil as set forth in the first aspect, wherein the

engaging holes of the ~~cooking~~ regulating reception plate comprises fitting portions into which the pivot pins are fitted and opening portions which engagably guide the pivot pins, and narrow portions for restricting detachment of the pivot pins are formed on access openings of the fitting portions.

Page 9, paragraph beginning on line 1:

One embodiment of the present invention will be explained in detail below according to Figs. 1 to 5. Like reference numerals are assigned to the same constructive portions as those of the prior art example, and explanation thereof will be omitted for convenience of explanation. In Fig. 1, the reference numeral 21 denotes a vegetable ~~cooking~~ cutting utensil, and in this vegetable cooking utensil 21 a vegetable ~~cooking~~ cutting utensil main body 22 which will be described later is provided with left and right frame parts 23, 23, a holding portion 24, and a regulating reception plate 25, instead of the left and right frame parts (5, 5 in Fig. 6), the holding body (8 in Fig. 6) and the regulating reception plate (7 in Fig. 6) of the vegetable ~~cooking~~ cutting utensil main body (2 in Fig. 6) in the vegetable ~~cooking~~ cutting utensil (1 in Fig. 6) of the prior art example.

Page 10, paragraph beginning on the last line:

When a vegetable is ~~cooked~~ cut while being slidingly

rubbed with the upper surfaces of the reception plate 6 and the regulating reception plate 25, the comb blade 4 scores, and long, thin shredded pieces sliced by the flat blade 3 fall from a gap between the edges of the comb blade 4 and the flat blade 3. It is also possible to detach the comb blade 4 and use only the flat blade 3. In this case, belt-like thin pieces can be obtained.

Page 11, paragraph beginning on line 8:

At this time the pivot pins 26, 26 are restricted by the narrow portions 27c, 27c to be prevented from being detached, and the rear end portion of the ~~cooking~~ regulating reception plate 25 is restricted by the coupling portions 24a of the holding portion 24 to be prevented from being moved backwards.

Page 11, paragraph beginning on line 13:

In the case where vegetable scraps and the like go into the engaging hole 27 and cause clogging ~~in shredding cooking~~, the regulating reception plate 25 is rotated ~~to~~ and placed in a vertical state, and then this regulating reception plate 25 is pressed downwards. At that time the pivot pins 26, 26 pass through the narrow portions 27c, 27c, are guided into the opening portions 27b, 27b, and are released from the engaging hole 27. When the regulating reception plate 25 is further moved downwards, it can be detached so that vegetable scraps can be

easily removed from the engaging hole 27 of the regulating reception plate 25 which has been detached.

Page 11, paragraph beginning on line 24:

Thus, since the pivot grooves of the prior art example are not formed on the left and right frame parts 23, 23 in the vegetable ~~cooking~~ cutting utensil 21, vegetable scraps do not remain on the left and right frame parts 23, 23, and the vegetable scraps remaining in the engaging holes 27, 27 of the regulating reception plate 25 can be cleaned by easily detaching the regulating reception plate 25 by disengaging the pivot pins 26 via the opening portions 27b, 27b. At that time cleaning by water washing becomes possible. Also, attachment of the regulating reception plate 25 is easy. Further, it is not necessary to use a screwdriver and the like for attachment and detachment of the regulating reception plate 25 as in the prior art example, and handling is extremely easy.

Page 12, paragraph beginning on line 10:

Moreover, since the holding portion 24 is formed integral with the left and right frame parts 23, 23 in the vegetable ~~cooking~~ cutting utensil 21, the manufacturing is easy, contributing to cost reduction, and the strength of the vegetable ~~cooking~~ cutting utensil 21 is drastically improved. Furthermore,